



Cocktails - for the table glass/pitcher

Mimosa - fresh squeezed orange juice, Zonin prosecco 12/32

Bloody Mary - tomato juice, fresh horseradish, sriracha, celery. 12/32

Fireboat - fresh squeezed grapefruit juice, Four Roses Bourbon, local honey, muddled mint and lemon. 12/32

Juice & Coffee

Fresh Squeezed Juice - orange or grapefruit 6

Drip coffee - locally roasted blend of Brazilian, Colombian and El Salvadorian coffee beans 3

French Press Coffee - El Salvador Santa Maria is farmed using sustainable practices and based on rainforest alliance certifications. 6/14

Smith Signature Teas - Mao Sheng Fui green, Bungalow Darjeeling, Peppermint (d) and Lord Bergamot. 4

Brunch

Green Salad - local greens, herbs, charred cucumber vinaigrette. 10

Beets - ember roasted baby beets, whipped horseradish goat cheese (Coach Farms, NY), local greens, toasted sesame. 15

Brioche French Toast - pecan butter, fresh berries, VT. maple syrup. 15

Three Eggs Any Style - three eggs, breakfast potatoes 10

Farm Egg Omelette - three eggs, Moses Road Sleeper brie, spinach, onion, salsa, plancha fried potatoes. 14

"B.E.C" Sandwich - farm scrambled eggs, green onion, house cured pork belly bacon, aged cheddar, brioche roll, potato chips. 15

Hanger Steak - fire grilled Black Angus steak, over easy farm egg, salsa verde, grilled onion, potatoes. 22

Surf Burger - over easy egg, Grafton 1yr cheddar, onion marmalade, brioche roll. 16

Ora King Salmon - fire roasted peppers and green onion, grilled pole beans, shaved fennel, Castelvetrano olives, grapefruit. 24

Organic Chicken - lightly smoked and crispy fried 1/2 chicken, chipotle marinade, white bean stew. 24

Sides

Yogurt - Ronnybrook plain yogurt, Early Bird granola, berries, local honey 12

Bacon - house cured pork belly, mustard 10

Pastrami hash - house smoked 10

Breakfast Potatoes - plancha roasted 6

Sausage - house made, cheddar cheese sausage patties 8

Bread Basket - morning glory muffin, blueberry muffin, croissant and cornbread, pecan butter and raspberry jam 12

Donuts and Coffee - House made crullers, Turbinado sugar and ground cinnamon, coffee cream 11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



bubbles

Surf Sparkling Rose NV, Zonin - Italy	10
Surf Moscato d'Asti NV, Zonin - Italy	12

pink

Provence Rose 2016, Maison Saleya - France	10
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white

Pinot Grigio 2016, Dipinti - Italy	9
Sauvignon Blanc 2016, Marlborough Estate - New Zealand	12
Dry Riesling "Seneca Lake" 2016, Herman J. Wiemer - New York	13
Chardonnay "Charm Acres" 2015, Pali Wine Co - California	13
Albariño 2016, Néboa - Spain	12
Chablis 2016, Joseph Drouhin - France	14

red

Barbera d'Asti "Le Orme" 2014, Michele Chiarlo - Italy	10
Côtes du Rhône "Colline" 2016, Domaine la Cabotte - France	12
(Grenache, Syrah, Cinsault)	
Bordeaux Superior 2015, Chateau Rousset Caillou - France	13
(Cabernet Sauvignon, Merlot)	
Pinot Noir 2015, Row 503 - Oregon	14
Napa Valley Red Blend "Double T" 2014, Trefethan - California	15
(Cabernet Sauvignon, Malbec, Petit Verdot, Merlot, Cabernet Franc)	
Cabernet Sauvignon "Rt. 29" 2014, Routestock - California	16
Toscana Rosso "Le Difese" 2015, Tenuta San Guido - Italy	17
(Cabernet Sauvignon, Sangiovese)	

New York & Friends Beer On Draft

Single Cut Beersmiths Half Stack IPA - American IPA 6.6% ABV - Super smooth malt based IPA with bright tangerine and pineapple hop flavor and aromatics
Queens, NY 8

Evil Twin Citra Sunshine Slacker - Session IPA 4.5% ABV - a perfect balance between malt and hops that is all about the lemon.
Brooklyn, NY 8

Surf Lager by Flagship - Vienna Lager - 5.6% ABV - Vienna and rye malts smooth in flavor and texture. Crisp, clean, exceptionally balanced
Staten Island, NY 7

Sixpoint The Crisp Pilsner - Traditional Pilsner - 5.4% ABV - Bright, clean flavors with some hop character and a crisp finish.
Brooklyn, NY 7

Big Alice Smoked Saison - Farmhouse ale - 7.7% ABV - Full bodied with beechwood smoked malts, aromas of chipotle, and pineapple.
Long Island City, NY 7

Carton "Carton of Milk" - Stout - 4% ABV - Extremely dark malt bill smashed against the sweetness of milk, black currant notes of Bullion hops through the middle
Atlantic Highlands, NJ 8

Allagash White - Belgian Wheat - 5.1% ABV - Brewed with wheat and spiced with coriander and curaçao orange peel. It is fruity, light and unfiltered
Portland, Maine 8

Bronx Brewery Banner - Kolsch - 4.8% - Kolsch brewed using Belgian pilsner and American wheat malts with classic hops. It is brilliantly clear, soft
Bronx, NY 7

Flying Dog Numero Uno - Cerveza - 4.9% ABV - Light lager - Artisanal answer to easy drinking south of the border light lagers.
Frederick, MD 7

Southern Tier Old Man Winter - Winter Ale - 7.5% ABV - Hints of bittersweet chocolate, nuts, fine malts and balancing hops. Aromas of smoke, pepper roasted malts
Lakewood, NY 9

Greenport Harbor Hopnami - DIPA - 8.7% - Wave after wave of 4 kinds of hops, balanced with just enough malt and a splash of honey make this Double IPA extremely rideable.
Greenport, NY 10

Ommegang Three Philosophers - Authentic Cherry Ale - 9.7% ABV - Flavors and aromas of roasted malt, molasses, brown sugars, and dark fruits
Cooperstown, NY 7